

ER85 SERIES FLOOR MODEL ELECTRIC FRYERS



Model ERD85



SPECIFICATIONS:

Electric deep fat fryer, Vulcan-Hart Model No. (ERD85) (ERC85). 16 gauge stainless steel fry tank holds 85 lbs. of frying compound. 1 1/4" full port ball type drain valve. 24 KW low watt density ribbon style heating elements. (Solid state) (Programmable computer) temperature controls are adjustable from 200° to 375°F, and include a fat melt cycle and high limit control. Twin fry baskets. Cabinet has stainless steel front and sides. Exterior dimensions are: 21"w x 34.146"d x 41.062"h on 6 1/4" adjustable nickel plated, noncorrosive legs. Working height is 36.25". Power supply is 208/240/480 volt, 60 Hz, 3 phase.

NSF listed. U L listed. U L listed to Canadian safety standards.

SPECIFY VOLTAGE WHEN ORDERING.



DETAIL
ERC



DETAIL
Single Basket Hanger

- ☐ **ERD85** Solid state controls
- ☐ **ERC85** Programmable computer controls

STANDARD FEATURES

- Stainless steel front and sides.
- 6 1/4" adjustable nickel plated, noncorrosive legs.
- 16 gauge stainless steel fry tank, 85 lb. capacity.
- 1 1/4" full port ball type drain valve.
- 24 KW low watt density ribbon style heating elements.
- Fat melt cycle.
- High limit control.
- Twin fry baskets with plastic coated handles.
- One year limited parts and labor warranty.
- Ten year limited fry tank warranty.

CONTROLS:

- ERD** Solid state temperature control with power "ON", "HEATING" and high limit indicators. Temperature adjustable from 200° to 375°F.
- ERC** Computer control with 12 character digital display. Completely programmable with product and custom operator message system. Energy saving idle mode automatically cuts back temperature when fryer is not in use. Rapid P.I.D. heat control responds to drastic temperature changes in oil, minimizing temperature overshoot.

OPTIONS

- ☐ Set of 4 casters (2 locking).
- ☐ Automatic basket lifts (adds 2 3/4" to overall depth).
- ☐ Large single fry basket with hanger.
- ☐ Filter ready for use with Vulcan MF85 mobile filter.
- ☐ 220/380 volt, 3 phase, 4 wire.
- ☐ 240/415 volt, 3 phase, 4 wire.
- ☐ 480 volt, 3 phase. (Separate 120 volt, 20 amp electric supply required.)
- ☐ Second year extended limited parts and labor warranty.



ER85 SERIES

FLOOR MODEL ELECTRIC FRYERS

IMPORTANT:

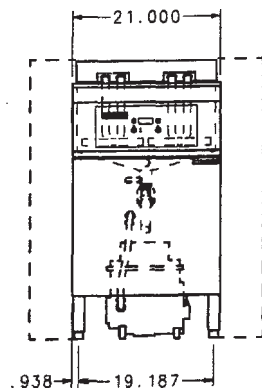
1. An adequate ventilation system required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
2. All models require a 6" clearance at both sides and rear adjacent to combustible construction.
3. This appliance is manufactured for commercial installation only and not intended for domestic/household installation.

ER85 Basket Size

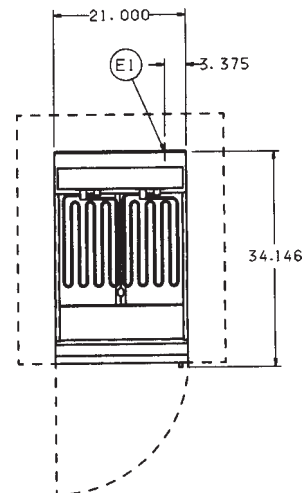
Single Basket Size: 18³/₄"w x 15¹/₄"d x 6"h

Twin Basket Size: 9¹/₄"w x 15¹/₄"d x 6"h

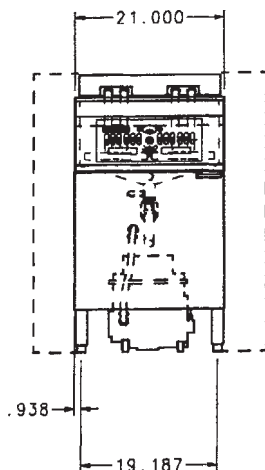
Tri Basket Size: 5¹/₂"w x 15¹/₄"d x 6"h



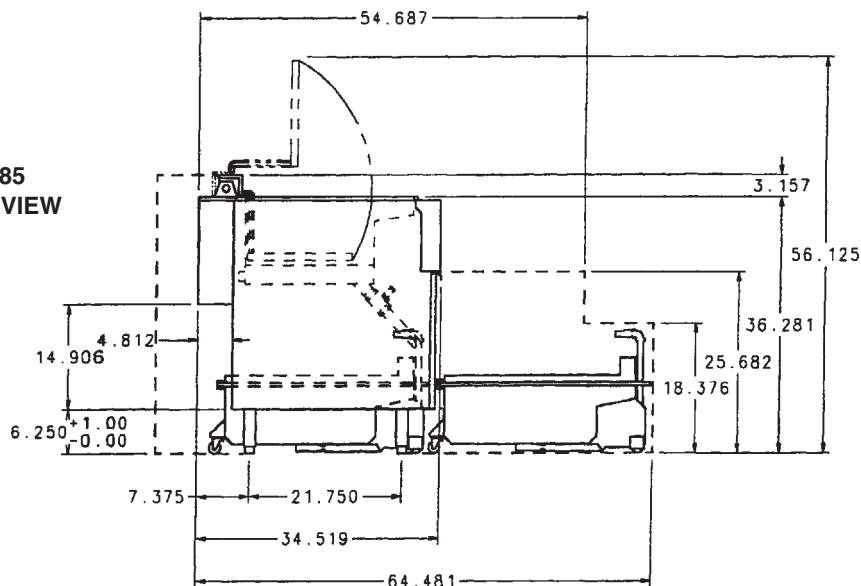
**ERD85
FRONT VIEW**



TOP VIEW



**ERC85
FRONT VIEW**



SIDE VIEW

ELECTRICAL CHARACTERISTICS													
MODEL NO.	TOTAL KW CONN.	3 PH LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE								
					3 PHASE								
		208, 240 & 480V			208 VOLT			240 VOLT			480 VOLT		
					X	Y	Z	X	Y	Z	X	Y	Z
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z
ER85	24	8	8	8	67	67	67	58	58	58	29	29	29

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602